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<u>TOP</u> > <u>Available Issues</u> > <u>Table of Contents</u> > Abstract

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Effects of Head Size on the Mechanical Properties of Shredded Cabbage

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The mechanical properties of cabbages (var. T-520) of various head sizes were evaluated by carrying out a tensile test and a puncture test on fifth leaves. Fracture properties of a strap-shaped specimen that was pulled perpendicular to a secondary vein well correlated to the puncture properties of the mesophyll part. The fracture load, fracture stress, and elastic modulus obtained in parallel tension to the fiber were significantly greater than those for the perpendicular direction. The mechanical properties of the fifth leaves of cabbages were not influenced by head size, although they varied within a leaf and among individual leaves. This observation suggests that head size of cabbages is not important to determine the quality of shredded cabbage; thus, large size is more suitable for the industrial production of shredded cabbage.

Keywords: mechanical properties, Winter-type cabbage, head size, shredded cabbage

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